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# Recipes for quantity service

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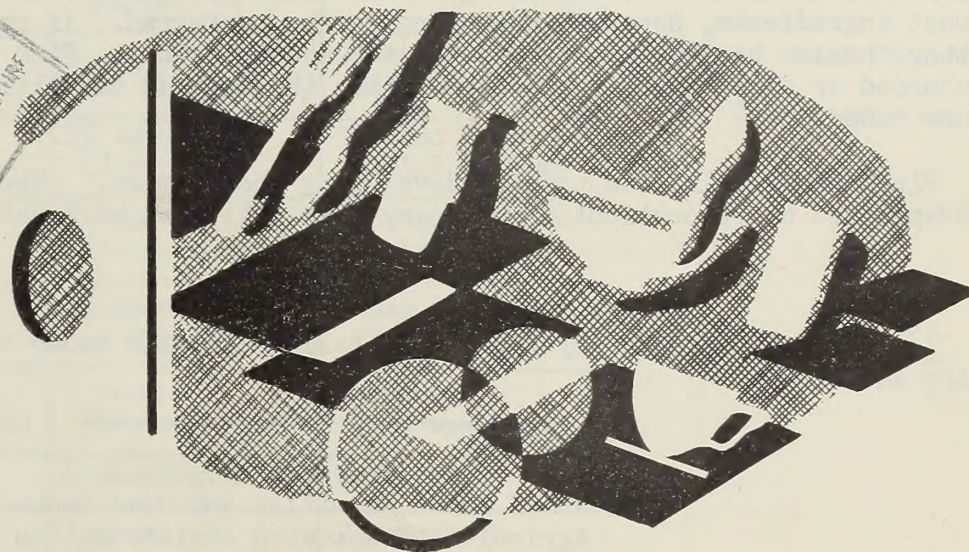
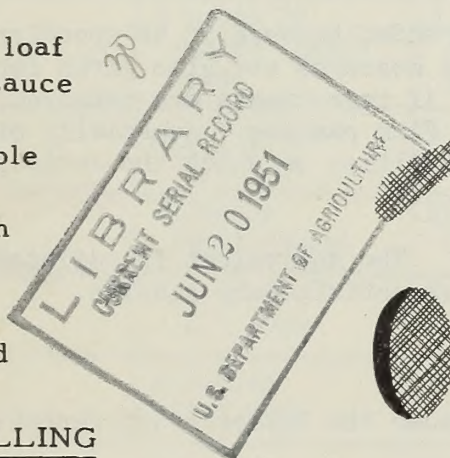
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(Food Service III)

Bureau of Human Nutrition and Home Economics • U.S. DEPARTMENT of AGRICULTURE



## RECIPES FOR QUANTITY SERVICE

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics 1/, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost recipes suitable for institutions on limited budgets.

In standardizing, enlarging, and testing recipes to yield 25, 50, and 100 portions, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or reconstituted whole dry milk will also give satisfactory results.

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Prepared by  
Bureau of Human Nutrition and Home Economics  
Agricultural Research Administration  
U. S. Department of Agriculture  
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Ingredients	25 portions	50 portions	100 portions
Skimmed beef or chicken broth	1 gallon	2 gallons	4-1/4 gallons
Cooked tomatoes	4-1/2 cups	2-1/4 quarts	4-1/2 quarts
Diced turnips*	3 ounces (2/3 cup)	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)
Diced carrots*	8 ounces (1-1/2 cups)	1 pound (3 cups)	2 pounds (1-1/2 quarts)
Diced potatoes*	1 pound 12 ounces (4-1/2 cups)	3 pounds 8 ounces (2-1/4 quarts)	7 pounds (4-1/2 quarts)
Chopped celery*	2-1/2 ounces (2/3 cup)	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)
Chopped cabbage*	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Chopped onion*	4 ounces (2/3 cup)	8 ounces (1-1/4 cups)	1 pound (2-1/2 cups)
Uncooked rice	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Green peas (frozen)**	8 ounces, (1-1/2 cups)	1 pound (3 cups)	2 pounds (1-1/2 quarts)

1. Combine all ingredients except peas.

2. Cook until vegetables are tender (about 1 hour).

3. Add peas. Continue cooking until the peas are tender (about 5 minutes).

\* If measuring, pack lightly.

\*\* Canned peas may be used.

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100	1000	1000	1000	1000



Ingredients	25 portions	50 portions	100 portions
Bacon	1 pound	2 pounds	4 pounds
Milk	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons
Bread slices	1 pound	2 pounds	4 pounds
Eggs	3-1/4 cups	6-1/2 cups	3-1/4 quarts
Bacon fat	3 tablespoons	1/3 cup	2/3 cup
Salt	4 teaspoons	3 tablespoons	1/3 cup
Grated onion	1 teaspoon	2 teaspoons	4 teaspoons
Chopped parsley	1/4 cup	1/2 cup	1 cup
Baking powder	2 teaspoons	4 teaspoons	2 tablespoons

Pans 16-1/2 by 10-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Coarsely chop bacon and fry until golden brown. Drain on paper toweling.
2. Pour milk over bread, add eggs, and beat in mixer on low speed until bread is broken into small pieces (about 2 minutes). Or soak bread in milk and add beaten eggs.
3. Add bacon and remaining ingredients. Beat 1 minute to mix well.
4. Pour 2-1/2 quarts of the mixture into each greased pan. Place pans in hot water.
5. Bake at 325°F. (slow) for 40 minutes.
6. Serve hot with cheese sauce.

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## CHEESE SAUCE

Sauce

Portion, 3 tablespoons

Ingredients	25 portions (1-1/2 quarts)	50 portions (3 quarts)	100 portions (1-1/2 gallons)
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
All-purpose flour	2-3/4 ounces (2/3 cup sifted)	5-1/2 ounces (1-1/3 cups sifted)	11 ounces (2-2/3 cups sifted)
Dry mustard	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Hot milk	4-3/4 cups	2-1/4 quarts	4-1/2 quarts
Cheese, grated or ground*	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)

1. Melt butter or margarine.  
Blend in flour and mustard.

2. Stir into the hot milk.  
Cook until thickened. Re-  
move from heat.

3. Add cheese and stir until  
melted.

\* If measuring, pack lightly.

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Ingredients	24 portions	48 portions	96 portions
Small onion halves	14 ounces (3 cups)	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (3 quarts)
Frozen green peas	14 ounces	1 pound 11 ounces	3 pounds 6 ounces
Cubed cooked beef**	3 pounds (2-1/2 quarts)	6 pounds (4-1/2 quarts)	12 pounds (2-1/4 gallons)
Beef drippings	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
All-purpose flour	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)
Water	1-1/2 quarts	3 quarts	1-1/2 gallons
Gravy seasoning sauce	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Pastry	1 pound	2 pounds	4 pounds
Poppy seeds, if desired	1 tablespoon	2 tablespoons	1/4 cup

Pans 18 by 12 inches.

1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Steam onions until tender.

2. Combine onions, raw peas, and beef.

3. Make gravy: Combine beef drippings, salt, pepper, flour, water, and seasoning sauce. Cook until thickened.

4. Add gravy to the meat-vegetable mixture. Mix.

5. Place in baking pans (3-1/2 quarts in each pan).

6. Top with pastry\*\* (1 pound for each pan).

7. Sprinkle poppy seeds over pastry.

8. Bake at 450°F. (hot) for 45 minutes.

\* If measuring, pack lightly.

\*\* Recipe in PA-135, Recipes for Quantity Service (Food Service II).





Ingredients	24 portions	48 portions	96 portions
Chicken broth	2-1/2 quarts	1-1/4 gallons	2-1/2 gallons
All-purpose flour	1 ounce (1/4 cup sifted)	2 ounces (1/2 cup sifted)	4 ounces (1 cup sifted)
Corn meal	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)
Salt	1 tablespoon	2 tablespoons	1/4 cup
Poultry seasoning	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Finely ground cooked chicken *	1 pound 8 ounces (5-1/2 cups)	3 pounds (2-3/4 quarts)	6 pounds (5-1/2 quarts)

Pans 7 by 5 inches. 3 for 24 portions, 6 for 48 portions, 12 for 96 portions.

1. Heat half the broth in double boiler.
2. Blend flour, corn meal, salt, and poultry seasoning. Mix with the remaining cold broth.
3. Slowly stir the corn meal mixture into the hot broth. Cook, stirring until the mixture thickens.
4. Cook for 30 minutes longer.
5. Stir in the chicken.
6. Pour into well-greased loaf pans (2-1/2 pounds or 1 quart in each pan). Cool quickly and refrigerate.
7. When firm, cut in slices (8 to each pan).
8. Roll slices in flour.
9. Fry in deep fat at 375°F. until brown.

\* If measuring, pack lightly.





# MEAT LOAF    Portion, 5 by 1-3/4 by 3/4 inches (3 ounces)

Main Dish

Ingredients	2 1/4 portions	4 1/8 portions	9 1/2 portions
Finely chopped onion*	3 ounces (1 1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)
Finely chopped celery*	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)
Butter or margarine	3 tablespoons	2-3/4 ounces (1/3 cup)	5-1/2 ounces (2/3 cup)
Bread slices	4-1/2 ounces	9 ounces	1 pound 2 ounces
Milk	1-1/2 cups	3 cups	1-1/2 quarts
Finely ground beef	3 pounds	6 pounds	12 pounds
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Worcestershire sauce	1 tablespoon	2 tablespoons	1/4 cup
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Chopped parsley	3 tablespoons	1 1/3 cup	2 2/3 cup
Eggs, slightly beaten	1 cup	2-1/3 cups	4-2/3 cups

Pans, 9-1/4 by 5 inches.    2 for 2 1/4 portions, 4 for 4 1/8 portions, 8 for 9 1/2 portions.

1. Saute onions and celery in the butter or margarine.
2. Beat bread slices and milk in mixer 2 minutes on low speed. Or soak bread in the milk.
3. Combine all ingredients. Mix in mixer 3 minutes on low speed.
4. Pack in greased loaf pans (2-1/2 pounds or 4-3/4 cups to each pan).
5. Bake at 375°F. (moderate) for 1 hour and 10 minutes.

\* If measuring, pack lightly.





Ingredients	25 portions	50 portions	100 portions
Uncooked macaroni	1 pound (1-1/2 quarts broken)	2 pounds (3 quarts broken)	4 pounds (1-1/2 gallons broken)
Turkey broth	1-1/2 quarts	3 quarts	1-1/2 gallons
Cooked tomatoes	2 cups	1 quart	2 quarts
Tomato paste	2 ounces (1/4 cup)	3 ounces (1/3 cup)	6 ounces (2/3 cup)
Chopped onion*	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)
Minced green pepper	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
All-purpose flour	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)	1 pound 8 ounces (1-1/2 quarts sifted)
Salt	1 teaspoon	2 teaspoons	1 tablespoon
Coarsely chopped cooked turkey *	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)
Fine, dry crumbs mixed with butter or margarine	1/2 cup	1 cup	2 cups

1. Cook macaroni in boiling salted water until tender. Drain.

2. Mix broth, tomatoes, tomato paste, onion, and green pepper.

3. Melt butter or margarine. Blend in flour and salt. Add to broth mixture. Cook until thickened.

4. Add the turkey and macaroni.

5. Put into greased baking pans and top with crumbs.

6. Bake at 350°F. (moderate) for 1 hour.

\* If measuring, pack lightly.

Pans 16-1/2 by 10-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.



Ingredients	24 portions	48 portions	96 portions
<b>BATTER</b>			
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Sugar	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)	4 pounds 8 ounces (2-1/4 quarts)
Eggs	2/3 cup	1-1/3 cups	2-2/3 cups
All-purpose flour	1 pound 5 ounces (5-1/4 cups sifted)	2 pounds 10 ounces (2 quarts 2-1/2 cups sifted)	5 pounds 4 ounces (5-1/4 quarts sifted)
Baking powder	2 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Milk	1-1/2 cups	3 cups	1-1/2 quarts
Lemon juice	1 tablespoon	2 tablespoons	1/4 cup
Grated lemon rind	1-1/2 teaspoons	1 tablespoon	2 tablespoons
<b>BROWN SUGAR MIXTURE</b>			
Butter or margarine, melted	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Brown sugar, lightly packed	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
All-purpose flour	1 ounce (1/4 cup sifted)	2 ounces (1/2 cup sifted)	4 ounces (1 cup sifted)
Cinnamon	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon

Pans, 20 by 12 inches. 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

**Batter:**

1. Cream butter or margarine and sugar together.
2. Add eggs and beat until light and fluffy (about 2 minutes in mixer on second speed.)
3. Sift together the flour, baking powder, and salt. Add alternately with the milk to the creamed mixture. Blend in lemon juice and rind.

**Brown sugar mixture:**

1. Mix butter and margarine, sugar, flour, and cinnamon to consistency of cornmeal.

**Panning:**

1. Place 1 quart (2 pounds) batter in a greased pan. Spread with brown sugar mixture (1/4 cup per pan).
2. Cover with 1 quart (2 pounds) batter. Sprinkle top with brown sugar mixture (1/2 cup per pan).
3. Bake at 375°F. (moderate) for 35 minutes.

Note: Nut meats may be added to brown sugar filling (1/2 cup for 25 portions).





Ingredients	1 loaf 20 portions	3 loaves 60 portions	6 loaves 120 portions
Dried apricots	3 ounces (1/2 cup)	8 ounces (1-1/2 cups)	1 pound (3 cups)
Raisins	3 ounces (1/2 cup)	8 ounces (1-1/2 cups)	1 pound (3 cups)
Orange rind, grated	1/2 teaspoon	1-1/2 teaspoons	1 tablespoon
Orange juice	1/4 cup	3/4 cup	1-1/2 cups
Water	3/4 cup	2-1/4 cups	4-1/2 cups
Sugar	6 ounces (3/4 cup)	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)
Melted butter or margarine	1 ounce (2 tablespoons)	3 ounces (1/3 cup)	6 ounces (2/3 cup)
Vanilla	1 teaspoon	1 tablespoon	2 tablespoons
Eggs	1/4 cup	1/2 cup	1 cup
All-purpose flour	10 ounces (2-1/2 cups sifted)	1 pound 14 ounces (7-1/2 cups sifted)	3 pounds 12 ounces (3-3/4 quarts sifted)
Salt	1/4 teaspoon	3/4 teaspoon	1-1/2 teaspoons
Baking powder	4 teaspoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Soda	1 teaspoon	1 tablespoon	2 tablespoons
Finely chopped nuts	3 ounces (1/2 cup)	8 ounces (1-1/2 cups)	1 pound (3 cups)

Pans 10-1/2 by 4-3/4 inches. 1 for 20 portions, 3 for 60 portions, 6 for 120 portions.

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1. Soak apricots and raisins in hot water for 30 minutes. Drain and grind finely in food chopper.
2. Add orange rind, juice, and water to ground fruit.
3. Stir in sugar, melted butter or margarine, and vanilla.
4. Beat eggs and blend in.
5. Sift together the flour, salt, baking powder, and soda. Combine with the fruit mixture.
6. Add nuts and blend well.
7. Pour into greased loaf pans, 2 pounds 5 ounces (1 quart) per pan.
8. Bake at 350°F. (moderate) for 1 hour.
9. Slice 1/4 inch thick.





Ingredients	24 portions	48 portions	96 portions
Corn meal	8 ounces (1-1/2 cups)	1 pound (3 cups)	2 pounds (1-1/2 quarts)
Granulated tapioca	2 tablespoons	2 ounces (1/3 cup)	4 ounces (2/3 cup)
Salt	2 teaspoons	4 teaspoons	2 tablespoons
Milk	2 quarts	1 gallon	2 gallons
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Egg yolks	2/3 cup	1-1/3 cups	2-2/3 cups
Egg whites	1 cup	2 cups	1 quart

Pans 16-1/2 by 10-1/2 inches. 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Combine corn meal, tapioca, salt, and milk in top of double boiler or in stock pot. Cook, stirring constantly, until of consistency of mush.
2. Stir in butter or margarine. Remove from the heat. Cool slightly.
3. Beat egg yolks and blend in to corn meal mixture.
4. Fold in egg whites which have been beaten until stiff.
5. Scale 5-1/2 pounds (1 gallon) of the mixture to each pan and bake at 375°F. (moderate) for 45 minutes.

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## EGG SALAD FOR SANDWICHES

Portion, 1/4 cup (2 ounces)

Sandwich Filling

Ingredients	25 portions	50 portions	100 portions
Hard-cooked eggs, finely chopped	16	32	64
Chopped celery*	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Chopped sweet pickle*	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Mayonnaise	4 ounces (1 1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Salt	1-1/2 teaspoons	4 teaspoons	3 tablespoons
Grated onion	1 teaspoon	2 teaspoons	4 teaspoons
Prepared mustard	1/2 teaspoon	1 teaspoon	2 teaspoons
Pickle juice	2 teaspoons	4 teaspoons	3 tablespoons

1. Combine all ingredients and mix thoroughly. Portion with a No. 20 scoop (1/4 cup).

Note: To use for egg salad, chop egg in larger pieces. Serve in lettuce cups.

\* If measuring, pack lightly.

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Ingredients	25 portions	50 portions	100 portions
Vegetable shortening or lard.	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Boiling water	1-1/2 cups	3 cups	1-1/2 quarts
All-purpose flour	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)	1 pound 8 ounces (1-1/2 quarts sifted)
Cocoa*	1 ounce (1/4 cup)	2 ounces (1/2 cup)	4 ounces (1 cup)
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Eggs, unbeaten	1-1/3 cups	2-3/4 cups	5-1/2 cups

Chocolate cream filling -- See recipe, page 27.

Note: Refrigerate cream puffs if not served immediately after filling. Do not let them stand on counter during a long serving period.

1. Heat the shortening or lard and water to a boil.
2. Sift flour, cocoa, and salt together. Add to boiling water, beating vigorously. Cook, stirring until mixture leaves the sides of the pan (about 2 minutes).
3. Remove from the heat. Cool slightly. Add eggs, and beat at low speed 3 minutes or until mixture is blended.
4. Place on greased baking sheet 2 inches apart, using a No. 24 scoop.
5. Bake at 450°F. (very hot) for 15 minutes. Reduce to 400°F. (hot) and bake for 15 minutes longer. Cool.
6. Just before serving, split and fill each puff with a No. 16 scoop (1/4 cup) of chocolate cream filling.

\* If measuring, pack lightly.

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## CHOCOLATE CREAM FILLING

Portion, No. 16 scoop (1/4 cup)

Dessert

Ingredients	25 portions	50 portions	100 portions
Sugar	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)
All-purpose flour	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)
Chocolate, grated	4 ounces	8 ounces	1 pound
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Milk	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons
Eggs, slightly beaten	1 cup	2 cups	1 quart
Butter or margarine	2 tablespoons	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Vanilla	1 tablespoon	2 tablespoons	1/4 cup

1. Blend one half of the sugar with the flour, chocolate, and salt in top of double boiler.
2. Gradually add the milk, stirring to mix.
3. Cook over boiling water, stirring until thick and smooth (about 10 minutes).
4. Beat eggs with other half of the sugar; slowly stir into the first mixture.
5. Return to double boiler and cook for 2 minutes.
6. Remove from heat, stir in butter or margarine. Cool quickly.
7. Add vanilla. Refrigerate until ready to use.

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# CRANBERRY CRUNCH      Portion, 2-1/2 by 2-3/4 inches (3 ounces)

Dessert

Ingredients	24 portions	48 portions	96 portions
<b>CRANBERRY MIXTURE:</b>			
Sugar	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)
Water	2 cups	1 quart	2 quarts
Whole cranberries	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)
Chopped unpeeled apples*	1 pound 12 ounces (4-1/2 cups)	3 pounds 8 ounces (2-1/4 quarts)	7 pounds (4-1/2 quarts)
<b>TOPPING:</b>			
Regular rolled oats (uncooked)	8 ounces (2 cups)	14 ounces (1 quart)	1 pound 12 ounces (2 quarts)
All-purpose flour	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)
Brown sugar*	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Melted butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Chopped nut meats	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)

## Cranberry mixture:

1. Boil sugar and water for 5 minutes.
2. Add cranberries and boil 5 minutes longer. Cool.
3. Stir apples into cranberry sauce. Place in greased baking pans.

## Topping:

1. Combine rolled oats, flour, sugar, and salt. Add melted butter or margarine, mixing until crumbly.
2. Sprinkle over apple-cranberry mixture.
3. Top with nut meats.
4. Bake at 350°F. (moderate) for 1 hour.

\* If measuring, pack lightly.

Pans 16-1/2 by 10-1/2 inches. 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

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# PEACH AND RICE CREAM Portion, 1/2 cup (4 ounces)

Dessert

Ingredients	25 portions	50 portions	100 portions
Heavy cream	2 cups	1 quart	2 quarts
Diced canned peaches, well drained	2 pounds (1 quart)	4 pounds (2 quarts)	8 pounds (1 gallon)
Sugar	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)
Cold cooked rice*	2 pounds 4 ounces (1-1/2 quarts)	4 pounds 8 ounces (3 quarts)	9 pounds (1-1/2 gallons)
Vanilla	2 teaspoons	4 teaspoons	3 tablespoons

1. Whip cream until stiff. Combine with peaches, sugar, rice and vanilla.
  2. Chill thoroughly before serving.
- \* Cook rice in boiling salted water.

Bureau of Human Nutrition and Home Economics, Food Service III

